426/16

Scientific American July 21, 1894

27

Improvement in Beer.

This relates to the application of a preparation of the fruit of the carob tree (*Ceratonia siliqua*) in brewing, with the object of imparting a pleasant aroma and giving greater body to beer; also to mask the vapid, bitter flavor and render the beer better fitted for keeping and more wholesome. The fruits are treated with warm water, and are washed and dried at about 30° C. until they present a brownish color, and the juice of the fruit when the latter is broken is dark red. The dried fruits while still warm are cut into pieces and may be stored or added directly to the mash in the proportion of about 2·5 kilos to a hectoliter of ordinary beer.—*J. Pikhart, Mahrisch Schoenberg, Moravia.*

Scientific American, July 21, 1894, p. 40

195 - Beer

'ENT OFFICE RECORD. 2619

No. 142,151. Manufacture of Beer, Etc.
Fabrication de bière, etc.

Henry Finlay, Pheonix Brewery, St. Helens, Lancaster, England, 6th August, 1912; 6 years. Filed 22nd April, 1911. Receipt No. 195,520.

Claim.—1. The process of making beer which consists in adding to ordinary unfermented wort from 1-35th to 1-8th of its weight of a fermented liquor and allowing it slowly to ferment.

2. The process of making fermented liquors of the beer type with a very small amount of alcohol, which consists in taking the unfermented wort which in ordinary course when fermented by yeast would produce ordinary beer, and adding to it a small quantity of fermented liquor and leaving it to ferment for from one to three weeks.

3. The process of making fermented liquors of the beer type with a very small amount of alcohol which consists in fermenting the unfermented wort by adding thereto a fermented liquor, and allowing the mixture to slowly ferment.

4. The process of making fermented liquors of the beer type with a very small amount of alcohol which consists in adding to the unfermented wort from 1-35th to 1-8th of its weight of a fermented liquor, and leaving the mixture to ferment for from one to three weeks.